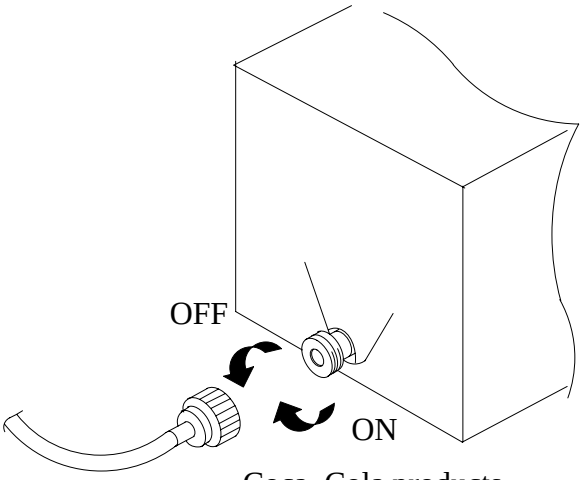
Fountain Program

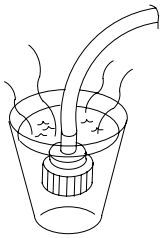
The Fountain Drink Program is one of the best money–making programs in your store. To keep it going it is important to serve the best fountain drink possible to your customers. The following steps will help you to maintain a quality fountain program.
Fountain drinks are to be available all hours the store is open.

IN GENERAL

- The fountain machine should have at least 4 inches of clear space on all sides, so it can get plenty of air.
- Pour a coffee pot of hot water into the fountain and ice dispenser drip trays daily. This keeps the drain clean and free flowing.



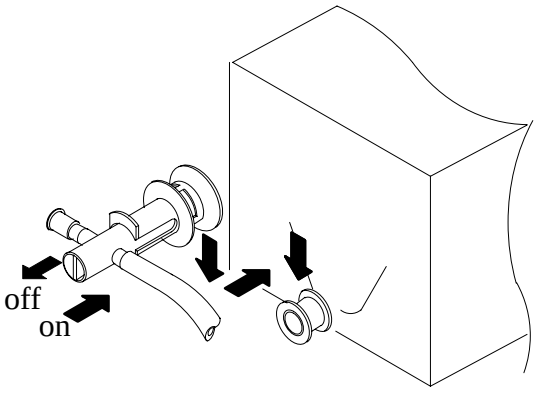
Coca–Cola products



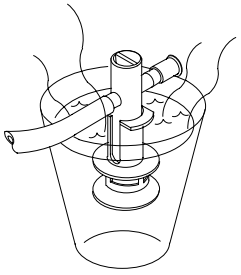
PRODUCTION STEPS

To change the syrup Bag in a box System (BIB)

- Disconnect the red cap connector by pressing down while turning counter–clockwise.(Coca–Cola products). Or on all other products, pull out valve and lift up to remove.
- Remove white cap by pulling loose.
- Clean connector by dipping it in a cup of warm water.
- Break seal on new box. Pull open flap.
- Pull the bag valve out. Remove dust cap.
- Connect the red cap to the bag valve by pressing down and turning clock wise,(on Coca–Cola products only) until the connector stops. Or, (on all other products) slide connector down on bag valve,then push–in all the way to open bag valve.
- Push edge of a cup against the drink valve lever to start flow. Continue until you get a steady flow of syrup and CO_2.
- Try a sample to make sure it tastes right. If mixture tastes strong or weak, brix the equipment.

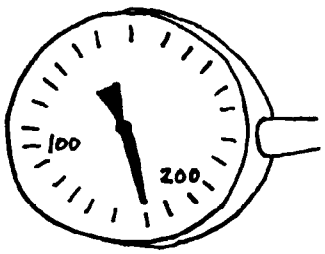


All other products

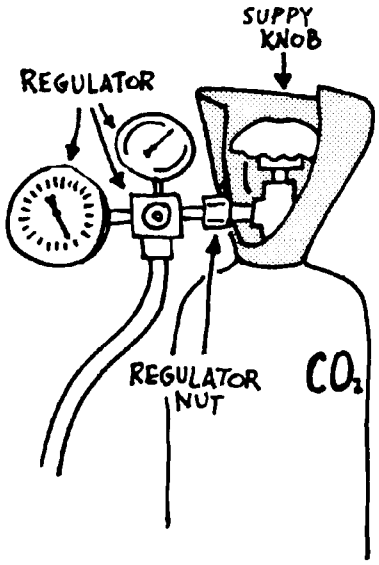


To Change the CO2 Cylinder:

- ☐ ***WARNING: CO2 cylinders are dangerous if dropped. Keep cylinders secured at all times.***



- ☐ Check gas supply pressure on pressure gauge. If it is below 200 PSI, indicated by the red area, then replace the cylinder.
- ☐ Turn the supply knob all the way to the right to shut off the gas.
- ☐ Slowly unscrew the regulator nut, allowing any gas to escape.

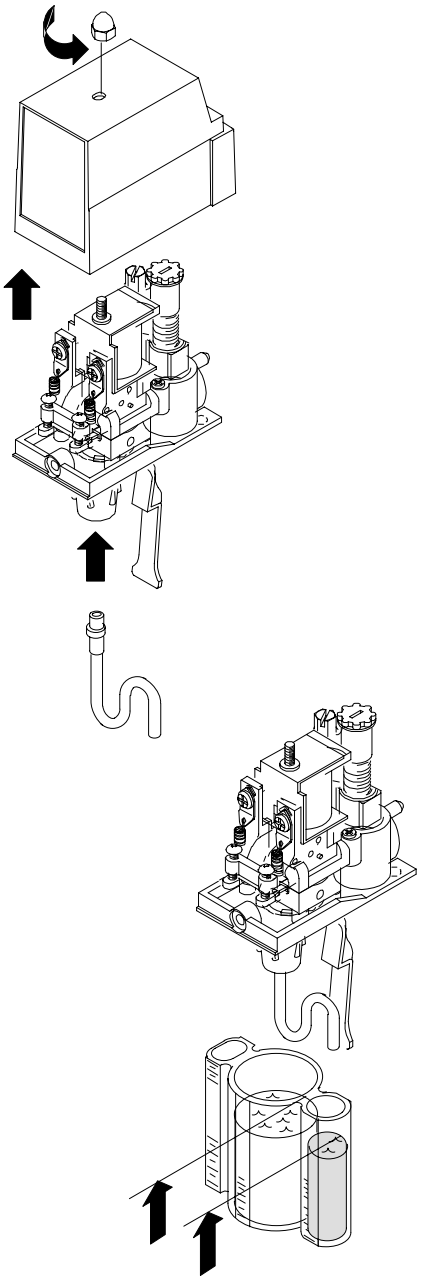


- ☐ Disconnect regulator from the cylinder.
- ☐ ***IMPORTANT: Leave the used cylinder secured until regulator is disconnected and any gas noise stops.***
- ☐ Remove old cylinder.
- ☐ Secure new cylinder.
- ☐ Check if the regulator washer is useable. Get a new washer if needed.
- ☐ Using a good washer, connect the regulator to the new CO2 cylinder.

- ☐ Slowly turn the supply knob to the left until all gas noise stops. Keep turning until the knob stops.
- ☐ Push the edge of a cup against the drink valve lever to start the flow. Continue until you get a steady flow of syrup and CO2.
- ☐ Try a sample to make sure it tastes right. If mixture tastes strong or weak, brix the equipment.

To Brix Equipment:

- Equipment should be brixed once a week, or after changing syrup bags or CO_2 cylinders.
- If you need a brix kit (quality Assurance), contact your division food manager.
- On the first drink valve, remove the cover.
- Insert the separator tube, by pushing it up into the inside of the nozzle.
- Get a ratio cup. This special cup is used to measure carbonated water in the large center section. Sugar–based syrups in the small round section, and sugar–free syrups in the oblong section..
- Use the ratio cup to tap the valve lever to quickly fill the separator tube.
- Pushing on the valve lever, measure a sample of syrup and water in the ratio cup by filling the compartments until the water reaches the fill line marked on the center compartment.
- **IF THE SYRUP AND WATER LEVELS ARE EVEN;** No adjustment is needed Remove the separator tube and replace the cover. Check the next valve.
- **IF THE SYRUP–TO–WATER LEVELS ARE UNEVEN:** Adjustment is needed To double check, empty the ratio cup and fill again.



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To Brix Equipment:

- **ADJUSTING THE WATER FLOW;** The correct setting is to get 10 ounces of carbonated water dispensed within 4 seconds. On the left–hand flow control use a screwdriver to turn it either to the right to increase the flow, or to the left to decrease the flow.

- **ADJUSTING THE SYRUP FLOW:** If syrup is below water level, use a screw driver to turn the right hand control to the right to increase the flow. If syrup is above water level , use a screwdriver to turn the righ hand control to the left to decrease the flow.

- Fill ratio cup again, if the syrup–to–water levels are even, then flow controls are set correctly.

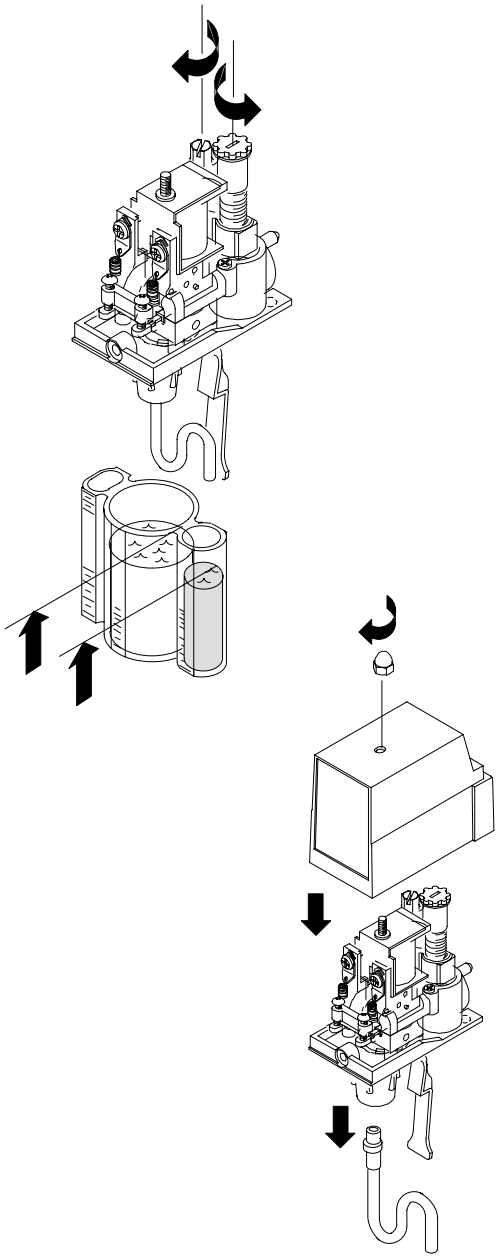
- To finish, remove the separator tube from the dispensing nozzle.

- Replace the drink valve cover.

- Check the rest of the drink valves.

- If the syrup–to–water levels for a valve are uneven, repeat the adjustment pro–cess until they are correct.

- If the levels are still uneven after several tries, call Coca–Cola 1–800–241–2653.



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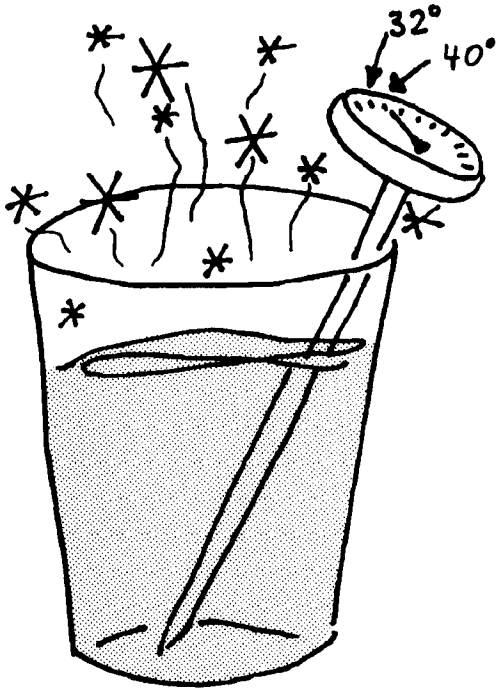
Checking Fountain Drink Temperature:

- ☐ Check that the ice bin in the fountain machine is full. This ice is used for both dispensing and to keep the fountain liquids cold. Break up "lumps" of ice to avoid damage to the ice dispenser.

- ☐ Check if the thermometer is working correctly by placing it in a cup of ice water until the temperature drops to 32° F. If the thermometer does not read 32° F, adjust the temperature setting. To do this, turn the nut on the thermometer to the right to increase or to the left to decrease the temperature setting. Double check the thermometer by placing it back into the ice water and taking another reading.



- ☐ Get a fountain sample by filling a small cup with drink without ice. If the fountain has not been used in the last 2 minutes, fill and empty the cup 2 times before sampling.

- ☐ Place the thermometer into the cup. Do not hold the cup or the thermometer while taking the temperature. Put the cup with the thermometer on the counter.

- ☐ After 30 seconds, read the temperature on the thermometer. It should read between 32° F and 40° F. If the reading is above 40° F, the fountain drink is not cold enough. Call Coca-Cola for service at 1-800-241-2653.

SUPPLIES: Clean straws, cups, and lids should always be available.

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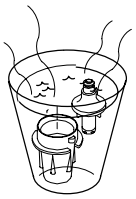
Cleaning and Maintenance

Read the Cornelius service manual for cleaning and sanitation procedure.

task	how often	what to do
Clean front covers, dispensing nozzles, and diffuser	Daily	Wash/Rinse/Sanitize. Use the brushes in your quality assurance kit, to remove any build-up.
Clean outside surfaces	Daily	Wipe down using a clean cloth or sponge and the correct cleaner(s). ***Never*** use gritty cleaners.
Clean drip trays	Daily	Wash/Rinse/Sanitize.
Clean drains	Daily	Pour a coffee pot full of hot water down each drain.
Clean the ice bins	Weekly	Remove all ice from the bin. Wash/Rinse/Sanitize. Refill ice bin.



Problem–Solving Checkpoints

NO DRINK PRODUCT FROM THE FOUNTAIN:

✔ **I**s circuit breaker on ?

✔ **A**re dispenser or carbonator electric cords plugged in ?

DRINK TASTES WATERED DOWN/TOO MUCH CARBONATED WATER:

✔ **I**s there syrup still in container?

✔ **I**s the syrup container connected in the right way?

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- ✔ Is the syrup supply line crimped?
- ✔ Has the drink valve been brixed?

DRINK TASTES TOO SWEET/TOO MUCH SYRUP:

- ✔ Is there CO2 still in the cylinder?
- ✔ Is the CO2 cylinder pressure regulators adjusted correctly?
- ✔ Is the water supply off or the water supply line crimped?
- ✔ Has the drink valve been brixed?

DRINK IS NOT COLD ENOUGH:

- ✔ If your system is ice cooled, is there ice covering the bottom of the ice bin?
- ✔ If your system is electrically cooled, is there anything blocking the flow of air around the machine?